

# L'Auberge Chez François

∞ *A la Carte Dinner Menu* ∞

**Chef Jacques' Amuse Bouche**

## APPETIZERS

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*La Gratinée des Halles* 14.50

*Onion Soup Gratinée*

*Le Bisque de Homard\** 14.95

*Lobster Bisque*

*Le Boudin Blanc\** 24.95

*Toulouse Sausage, Bacon Wrapped Scallop on White Beans*

*Les Ris de Veau\** 25.95

*Sautéed Veal Sweetbreads, Mushroom Medley, Madeira Sauce*

*Le Croustillant au Roquefort* 23.50

*Warm Roquefort Cheese Tart, Caramelized Apples, Cinnamon, Calvados*

*La Cassolette de Joes de Boeuf\** 25.95

*House Delicacy: Braised Wagyu Beef Cheeks, Sherry Wine Sauce*

*Une Crêpe à la Ciboulette\** 24.95

*Chive Crêpe, Duxelle of Wild Mushrooms, Tomato Concassé, Truffle Sauce*

*Les Moules au Beurre d'Ail\** 24.50

*Maine Rope Mussels, Garlic-Herb Butter*

*Les Betteraves d'Or\* (v)* 22.50

*Golden Beet Tartare, Vinaigrette Maison, Capers, Chives*

*Trio de Saumons\** 25.95

*Norwegian Salmon, Dill House Cured, Rillettes, Smoked Salmon Caviar, Capers*

*La Coquille de Crustacés\** 26.50

*Chilled Shrimp, Crabmeat, Lobster, Scallops, Salmon, Herb Remoulade Sauce*

*Les Huitres Chaudes ou Froides\*\** 27.95

*1/2 Dozen Oysters: Chilled, Sauce Mignonette; Warm, Béarnaise Sauce*

*Les Escargots de Bourgogne\** 27.95

*Snails from the Vineyards of Burgundy, Garlic-Herb Butter*

*L'Escalope de Foie Gras de Canard\** 28.50

*Rougié Duck Foie Gras Sautéed on Brioche, Orange Duck Sauce*

## SALADS

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*La Salade de l'Auberge* 14.25

*Organic Mesclun Salad, Garden Crudités, Vinaigrette Maison*

*La Salade Caesar* 20.00

*Gem Lettuce Caesar Salad*

*La Salade Composée au Roquefort\** 21.00

*Roquefort Cheese Salad*

*Chef Jacques proudly features fresh vegetables and herbs from our on-site gardens.  
We source from local, sustainable and artisanal producers to serve healthy  
and flavorful meals. Bon Appétit.*

## ENTRÉES

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***Les Filets de Truite* \* 58.95**

*Rainbow Trout Filets, Jumbo Lump Crabmeat, Mushrooms, Toasted Almonds*

***Opulence de la Mer* \* 64.95**

*Maine Lobster, Mediterranean Sea Bass, Norwegian Salmon, Carolina Shrimp, Maine Diver Scallops, Jumbo Lump Crabmeat, White Lobster Sauce*

***La Sole de la Manche* \* 63.95**

*Dover Sole, Lobster Sauté, Mushrooms, Tomato Concassé*

***Papa's Bouillabaisse* \* 66.25**

*Medley of Fresh Fish & Shellfish, Saffron Broth*

***Le Gâteau de Légumes* \* (v) 58.25**

*Roasted Organic Vegetable Napoléon, Herb Tomato Coulis*

***Le Homard du Maine* \* 65.95**

*Maine Lobster, Jumbo Lump Crabmeat, Citrus, Sauternes Sauce*

***Les Aiguillettes de Canard* \*\* 61.50**

*Maple Leaf Farms Grilled Duck Breast, Wild Rice, Grand Marnier Sauce*

***Les Escalopes de Veau* \* 62.50**

*Marcho Farms Veal Scaloppini, Virginia Ham, Jumbo Lump Crabmeat, Wild Mushrooms, Crème Sauce, Spaetzels*

***Entrecote aux Poivres* \*\* 65.95**

*Black Pepper-Crusted Prime Creekstone Farms New York Strip Steak, Shallots, Dijon Mustard, Truffle Sauce*

***Les Deux Tournedos* \*\* 65.50**

*Creekstone Farms Twin Natural Beef Tenderloins, Haricot Verts, Roasted Herb Potatoes, Béarnaise Sauce*  
*Add Rougié Foie Gras* \* 19.00

***Le Sauté Gourmandise Papa Ernest* \*\* 69.95**

*Medallions of Creekstone Farms Beef, Veal & Lamb Chop, Roasted Half Maine Lobster Tail*

***Carré d'Agneau* \* 69.95**

*Rack of Lamb, Herbs de Provence, Garden Vegetable Medley, Thyme Sauce*

***La Choucroute Royale Garnie à L'Alsacienne* \* 66.50**

*Alsatian Feast – Sauerkraut, Sausages, Pork, Duck Confit, Rougié Foie Gras*

***Chateaubriand de l'Auberge* \*\* (for two) 165.95**

*Roasted Creekstone Farms Natural Beef Tenderloin, Garden Vegetables, Béarnaise, Truffle Sauce*

## TO SHARE

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*Haricots Verts* \*, *Roasted Potatoes* \*, *Wild Mushroom Medley* \*, *Pommes Frites, Spaetzels* \* 12.00

## DESSERTS

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***Selection from our Dessert Menu* 13.95**

***Our Assorted Hot Soufflés* \* 15.95**

*Grand Marnier, Chocolate, Raspberry*

*Please order with your meal*

*Julius Meinl Coffee Service* 6.00

*Harney and Sons Fine Teas* 6.00

\* **Gluten free**

\* These items may contain raw or undercooked ingredients or may be served undercooked. Consuming raw or undercooked meat or eggs may increase the risk of foodborne illness.